

Executive Chef Dimitri Bakalos

APPETIZERS

FRENCH ONION SOUP	18
focaccia croutons, gruyere brulée GF*, DF*	
ELDORADO CLASSIC PRAWN COCKTAIL	28
tiger prawns, cocktail sauce, horseradish, lemon GF, DF*	
STEAMED MUSSELS	28
chardonnay fennel soubise, grilled garlic sourdough GF*	
ALBACORE TUNA CRUDO	22
beetroot cured, plum vinaigrette, sweet soy, compressed apple, crispy garlic GF*	
BEETROOT CARPACCIO	18
whipped goat cheese, mandarin, walnut brittle, puffed wild rice, fresh mint, orange vinaigrette GF, V*	
CAESAR SALAD	17
baby romaine leaves, roasted garlic dressing, crispy prosciutto, rye crumb, grana padano, aged balsamic, charred lemon GF*, V*	
STEAK TARTARE	28
chili lime marinade, sweet soy, sesame, scallion, cured egg yolk, puffed nori cracker GF*	
MISO CARROT RISOTTO	19
confit fennel, preserved lemon butter, grana padano GF	

FOR THE TABLE

TRUFFLE POMMES FRITES	14
SEASONAL VEGETABLES	12
GRILLED ASPARAGUS	14

PARTNERS & SUPPLIERS

codfathers, centennial, don-o-ray farms, mycro greens, hart marketing, tanto latte,
honest farms, gordon food supply, valoroso foods, wise earth farm.

ENTRÉES

WILD MUSHROOM LUMACHE	32
black truffle & brandy cream sauce, spinach, grana padano	GF*
SEAFOOD ARRABBIATA LINGUINI	42
prawns, scallops, mussels, white wine, grana padano, fresh basil & parsley	GF*, DF*
CHICKEN CHASSEUR	38
hunter sauce, rosemary gnocchi, parsnip purée, seasonal vegetables	GF*
GRILLED CAULIFLOWER	32
kabocha romesco, stewed cannellini beans, preserved lemon, seasonal vegetables,	GF, V
BEEF SHORT RIB	54
yukon gold mashed potatoes, seasonal vegetables, sauce bordelaise, salt & vinegar crispy potato strings	GF, DF*
FILET MIGNON	59
yukon gold mashed potatoes, seasonal vegetables, café de paris butter, sauce bordelaise	GF, DF*
PISTACHIO CRUSTED RACK OF LAMB	56
toma cheese polenta, seasonal vegetables, sauce bordelaise	GF, DF*

BEEF TOMAHAWK

195

smashed fingerling potatoes, seasonal vegetables,

hunter sauce & chimichurri

BLACK COD	51
caramelized honey & black sesame glaze, crispy rice, seasonal vegetables, shiitake broth	GF, DF
STEELHEAD	46
pan seared fingerling potatoes, yarra valley salmon roe, seasonal vegetables, blistered cherry tomato beurre blanc	GF, DF*

ENHANCEMENTS

Lobster Tail ~ 42	Roasted Wild Mushrooms ~ 8	Sauce Bordelaise ~ 8
Sautéed Garlic Prawns ~ 15	Caramelized Onions ~ 4	Sauce Chasseur ~ 6
Pan Seared Scallops ~ 26	Foie Gras Butter ~ 6	



El for the Holidays

Gather in Elegance at The El

This holiday season, celebrate in style at The Legendary El.

Whether it's an exclusive dinner or a company soirée,
immerse your guests in an atmosphere of sophistication,
gourmet cuisine, and sparkling cheer.

Make your Christmas gathering *one to remember*.

Email us at [***salesteam@eldoradoresort.ca***](mailto:salesteam@eldoradoresort.ca) to reserve today!

Breakfast with Santa!

Celebrate the spirit of the season with our

Festive Gourmet Brunch, offered on

December 13th and 20th from 9 AM to 12 PM.

Families are invited to indulge in a luxurious holiday dining
experience featuring chef-inspired creations and seasonal
delights. Children will also enjoy the magic of the morning
with a special visit and photo opportunity with Santa Claus!